

# THE MOORINGS RESTAURANT

## STARTERS

Chef's cream soup of the day (7,9,12) **€6.25**

Golden fried mushrooms topped with a Texan dressing and served with mixed salad (1,3,5,7,10,11,12) **€10.00**

Chefs smoked chicken and roast walnut salad with house dressing (1,3,7,12) **€10.00**

Duck foie gras terrine, served with melba toast and redcurrant jelly on Mixed leaves (1,5,7,10) **€10.00**

Warm smoked salmon bruschetta on a mixed leaf salad with Balsamic dressing (1,2,3,4,6,7,10,11,12) **€10.00**

Pan-fried pork belly served on a warm Thai noodle salad and glazed with a sweet chilli sauce(1,3,8,9,12) **€10.00**

## MAINS

Roast boneless half duck infused with sage, served with a rich redcurrant sauce (3,7,9) **€21.50**

Prime grilled Irish striploin steak cooked to your requirement with a cognac and mixed peppercorn sauce or garlic butter (3,7,9) **€31.45 \*\*€7 supplement\*\***

Butter bean, chickpea and mixed vegetable ragout served with saffron rice (Vegan) (8,9,11) **€19.85**

Fillet of salmon topped with a basil and parsley crust, finished with a champagne and dill butter sauce (1,2,4,7,12) **€22.00**

Prime 100% Irish beef steak burger on a toasted brioche bun with mayonnaise, crisp smoked bacon, tomato relish, jack cheese, cos lettuce, tomato and red onion (1,3,6,7,9,10,11,12) **€19.90**

Supreme of chicken coated in a lemon & Pepper rub served with a roasted garlic cream sauce (3,7,9) **€20.50**

Braised feather blade of Irish Beef with thyme and a pearl onion and red wine sauce (6,7,12) **€27.30**

Baked fillet of Hake wrapped in pancetta bacon, served with a rustic tomato and shallot sauce (2,4,7,12) **€22.00**

The meat feast: Traditional homemade Italian tomato sauce with fresh mozzarella topped with rustic spicy pepperoni, home cooked ham, crispy smoked bacon and spicy salami on a crispy twelve inch stone baked crust (1,6,7,12) **€17.00**

The vegetarian: Traditional homemade Italian tomato sauce with fresh mozzarella topped with red onion, Italian olives, mushrooms, cherry tomatoes and peppers on a crispy twelve inch stone baked crust (1,6,7) **€15.50**

## DESSERT

Chocolate Brownie served with Rich Chocolate Sauce and Vanilla Ice Cream (1,3,6,7,8) **€9.40**

Honeycomb parfait served with Chantilly cream and caramel sauce (3,7) **€9.40**

Bailey's crème Brulée served with salted caramel ice cream and chocolate chip cookie (1,3,7) **€9.40**

Warm Sticky toffee pudding smothered in Toffee Sauce served with toffee crunch ice cream (1,3,6,7,8) **€9.40**

Pavlova served with lemon Curd, Mixed berry compote and mango coulis (3,7) **€9.40**

Selection of cheeses served with crackers and onion marmalade (1,7) **€11.00**



1  
Cereal  
Gluten



2  
Crustacean



3  
Eggs



4  
Fish



5  
Peanuts



6  
Soybeans



7  
Dairy



8  
Nuts



9  
Celery



10  
Mustard



11  
Sesame  
Seeds



12  
Sulphure  
Dioxide &  
Sulphites



13  
Lupin



14  
Molluscs